

**1. TITLE OF THE CERTIFICATE (HU)**

54 541 01 0010 54 09 Sütő- és cukrászipari technikus

2. TRANSLATED TITLE OF THE CERTIFICATE (EN)Bakery and Confectionery Technician
(THIS TRANSLATION HAS NO LEGAL STATUS)**3. PROFILE OF SKILLS AND COMPETENCES****A typical holder of the certificate is able to:**

- Prepare for work, prepare work processes;
- Plan and organise production, draft the activity plan of the shop;
- Perform/oversee food industry operations/processes, use tools, handle machinery and operate equipment;
- Perform and control preparatory operations, and commission such operations;
- Commission treatment operations and oversee such operations;
- Commission separation operations and oversee such operations;
- Commission finishing operations;
- Manufacture bakery and confectionery products and get such products manufactured;
- Perform basic measurements;
- Inspect and/or check ingredients;
- Carry out in-production inspections;
- Check and/or certify final products;
- Perform administrative work or commission such work;
- Record, process and disclose data;
- Prepare the required summaries and reports;
- Perform the required cleaning and disinfection work;
- Handle the waste generated in compliance with the regulations in force;
- Perform work and fire safety, environmental protection and quality assurance work and commission such work;
- Establish and operate a company, pursue commercial activities.

4. RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

3113 Food industry technician

(*) Explanatory notes:

This document is designed to provide additional information about the specified certificate and does not serve as a legal certificate of vocational qualification. The format of the description is based on the following documents:

Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications; Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers.

More information on transparency is available at: <http://europass.cedefop.europa.eu/>

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5. OFFICIAL BASIS OF THE CERTIFICATE		
Name and status of the institute issuing the certificate		Name and status of the national/regional authority providing accreditation/recognition of the certificate In the case of vocational qualifications belonging to the competence of the Ministry of Agriculture and Regional Development (FVM), a vocational qualification-related independent professional committee commissioned by the FVM
Level of the certificate (national or international) Level of vocational qualification according to the National Qualification Register: 54 Higher level vocational qualification entitling the holder to fill positions characteristically requiring intellectual work, which is based on the input competence determined in the vocational and examination requirements, on preliminary vocational qualification or on the baccalaureate. ISCED97 code: 4CV		Grading scale / Pass requirements The average of the percentage of the performance achieved per examination part, taking into consideration the vocational and examination requirements, expressed as a grade: 81-100% excellent (5) 71-80% good (4) 61-70% satisfactory (3) 51-60% pass (2) 0-50% fail (1)
		The code and name of the vocational requirement module, and the result achieved in the examination part associated with the requirement module expressed in %:
Certificate number: PT K Serial number: 123456		0509-06 Tasks related to starting work 100%
		0510-06 Preparation and finishing of production 100%
		0511-06 Measurements, documentation, management 100%
		1129-06 Production management and organisation 100%
		1130-06 Food industry operations and processes 100%
		1139-06 Manufacture of bakery and confectionery products 100%
Certificate issue date: 2021.06.18		The performance of the examinee achieved at the vocational examination expressed in %: 100%
		The performance of the examinee achieved at the vocational examination expressed as a grade: 5
Access to next level of education/training To higher education		International agreements
Other information concerning the vocational training process		
Legal basis Act LXXVI of 1993 on Vocational Training, Decree 51/2010 (IV. 29.) of the Minister of Agriculture and Rural Development on professional and examination criteria.		

6. OFFICIALLY RECOGNISED WAYS OF ACQUIRING THE CERTIFICATE		
Description of vocational education and training received	Percentage of total programme %	Duration (hours/weeks/months/years)
School-/training centre-based	Theory: 50 % Practice: 50 %	
Workplace-based		
Accredited prior learning		
Total duration of the education/training leading to the certificate		2000 hours
<p>Entry requirements: Secondary school leaving examination</p> <p>This certificate supplement was prepared on the basis of the instruction for filling in the Certificate Supplement published on the homepages of the National Reference Point and the National Europass Centre.</p> <p>National Reference Point – NSZFH – http://nrk.nive.hu</p>		
Head of Examination Organiser: Issue date: 2021.06.18		SEAL